

## FOR THE COOK'S DAY OUT

CORNELIA C. BEDFORD.

ONCE a fortnight or perhaps once a week, the cook, in common with all housemaids, has a half day to herself. It is usual on such occasions for her to prepare a part, at least, of the evening dinner in advance, leaving the food in such shape that the waitresses can finish it without neglecting her other duties. There are times, however, when things do not go as smoothly as usual or the second maid is nurse instead of waitress and cannot be spared to go into the kitchen or the mistress decides that, by way of variety, she will cook the meal herself. She wants a tasty one, but it must be different from the cook's usual routine of dishes—at the same time it must be so arranged that, once the meal is announced, she will not need to go again into the kitchen. For such a time she

might try this menu and find it well received by all the family:  
Cream of Tomato Soup.  
Braised Mutton. Rice Cups.  
Spinach Balls.  
Spring Salad. Cheese Wafers.  
German Puffs. Strawberry Sauce.  
Coffee.  
A short leg of mutton weighing about five or six pounds will be best for this method of cooking and a pan or kettle with a tightly fitting cover will be needed; one of the patent covered roasting pans (so called), is best on account of its rectangular shape, but if only a kettle or an earthen casserole is available, the leg bone must be removed at the joint. Trim away a part of the fat on the under side. In the bottom of the pan spread a half cupful each of diced or chopped carrots and white turnips and one large tablespoonful of chopped onion. Add a sprig or two of parsley, a teaspoonful of salt, a dozen pepper corns and one clove. On this arrange the meat, pour around it one pint of boiling water and a cupful of canned or stewed tomato, cover tightly and place in a moderate oven. It will need about three hours' cooking and should not be uncovered until half an hour before dishing. Having disposed

of this most necessary part of the meal, pick over and wash the rice, allowing one cupful for five persons. Wash and rinse repeatedly until the water runs off clear, then drain and let stand until needed. Pick over half a peck of spinach, remove roots and poor leaves and wash through six or more waters to remove all sand and dirt; drop into a kettle of rapidly boiling salted water and boil for fifteen minutes. Drain and drop it into a pan of cold water for five minutes, then drain again, pressing out every drop of water. Chop it very fine. This preliminary treatment will be attended to earlier in the day by the cook, as it takes some time to complete the cleaning process. Measure the chopped spinach. For a scant pint put three tablespoonfuls of butter, two tablespoonfuls of cream and a scant teaspoonful of sugar in a saucepan and place on the fire. When the mixture reaches the boiling point add two heaping tablespoonfuls of flour and stir rapidly as it thickens, then cook more slowly without allowing it to color, for three minutes. Add the spinach, mix and beat for a moment then cover and set aside until chilled. Work in gradually four beaten eggs, season highly

with salt and pepper and add a pinch of ground mace or nutmeg. Test for consistency by dipping a spoon in cold water taking up a small portion of the mixture, smoothing with a knife to the shape of a flattened egg and dipping spoon and all into a saucepan of slightly salted water, when the mixture will disengage itself from the spoon. Keep the water at a very gentle simmer and poach for from four to five minutes. Skim out and break open with a fork; if too soft, a little more beaten egg. When just right set the mixture in the pantry until needed.  
Hull, wash and mash a pint or more of strawberries, then press through a sieve. Add sufficient powdered sugar to make quite sweet and stir at intervals until the sugar is entirely dissolved, then stand aside to chill. Open a carton of cheese wafers and spread as many as wanted on a flat pan, ready to heat in the oven just before the salad course. For the salad itself, cut the leaves from a bunch of new carrots, wash and boil them whole without scraping. When tender drop for a moment in cold water and the skins will slip off in the same manner as the skins of beets. Cut in half-inch slices, then

stamp out in tiny fancy shapes or dice. Pick over and wash some tender dandelion greens and let them stand in cold water for about half an hour, then drain and dry on a cloth. Arrange the leaves on a platter or in a pretty salad bowl, and over them sprinkle the prepared carrots. On a small tray place the salt, pepper, olive oil and vinegar which are to be used in making the dressing at the table.  
At the side of the fire warm a scant quart of milk. In another saucepan mix together one heaping tablespoonful of butter and two tablespoonfuls of flour. When bubbling gradually pour in a portion of the warm milk, stirring until it thickens smoothly. As it reaches the boiling point add the remainder of the milk by degrees. Simmer for five minutes, cover and keep hot over boiling water. In a small saucepan put a half cupful or more of thick stewed tomato pulp. These two mixtures are for the soup. A sauce is to be made for the spinach, the ingredients needed being one heaping tablespoonful each of butter and flour, one cupful and a half of milk and salt and pepper to season. It is made in the same way as the thickened milk for the soup, but will be of heavier consistence. It should simmer

for fully forty minutes after thickening and if made in advance of the meal, should be covered to prevent the formation of a skin over the top. The rice next demands attention. Have fully four quarts of water at a galloping boil. Add the rice and a teaspoonful of salt and keep at a hard boil until the grains, when rubbed between finger and thumb, feel tender throughout. Drain and press lightly into buttered cups, and then stand in a steamer or a colander over hot water until the meal is served. Last of all make the puffs. Butter deep earthen cups or muffin pans. Beat together three eggs, just enough to break their stringiness and add one pint of milk. Gradually stir some of this liquid into a pint of flour, mixed with a teaspoonful of salt and a teaspoonful of sugar. When all the flour is wetted beat enough to break all lumps, then gradually stir in the remainder of the liquid. Strain and fill the cups two-thirds full. Place in a moderate oven and bake for fully forty minutes; should the oven be too hot they are likely to fall; if put into the oven just before dinner is served they will be done in about the right time to serve at once with the strawberry sauce. As near the meal hour as possible

take the meat from the pan. Thickened the gravy with blended flour and water, color it with a few drops of kitchen bouquet and strain. While the gravy is being thickened, drop the spinach by spoonfuls in a shallow pan of simmering water and poach in the manner already directed. Skim the balls out as fast as done, lay in a hot dish and pour the sauce round them. Turn out the moulded rice on a platter and sprinkle with a finely chopped parsley. Season the milk for the soup, take from the fire and gradually stir the tomato into it. The coffee can be made by the maid while dinner is in progress.

### I GO ANYWHERE

To photograph anything. Harry Shipley, Commercial Photographer, 131 So. Main. Phone 2825 K.

ONLY \$1.00.

Ogden and Return.

Via Oregon Short Line, May 3rd. State camp session and banquet of Modern Woodmen of America. Everybody invited.

# Walker's Store

### A Mighty Important Message For the People of Salt Lake.

The purport of this telegram is that one of the greatest factories in New York accepted our offer on all the colored dress goods left this season—4,316 yards in all, and every piece new, seasonable goods.

### This Telegram, Dated a Day Later

Flashed the news across the continent that our offer on all the remaining black goods in the factory was also accepted. This lot comprises 2,121 yards of black dress fabrics.

**All the Rich Effects for This Season Are Included in This Wonderful Assortment.**

\*\*\*\*\*  
**Eaton-Hurlbut's Fine Stationery**  
Worth 50c and 75c a box.  
**38c a box**  
A few odd lots of Eaton Hurlbut's fine stationery in Twilled Holland—Taffeta velour—Burgess linen—Fleur de lis linen—and others, in colors, white and tints, and many different styles and cuts of envelopes. Prices range from 65c to 75c a box, but this sale they all go at 38c a box.  
**Fred Muhlens' "4711"**  
Resistine, alkaline, antiseptic fluid, excellent for a mouth wash. Just as good if not better than Listerine. Special for a few days only—the \$1.00 size bottle for 60c; the 50c size bottle for 35c.  
\*\*\*\*\*

Think of it! The most important Dress Goods transaction ever known in western merchandising. 6437 yards of STRICTLY THIS SEASON'S DRESS FABRICS—To be sacrificed next week.  
Values run \$1.50, \$2, \$2.50, \$3, \$3.50, \$4, \$4.50, \$5 and \$5.50 the Yard—TO GO AT 69c AND 89c THE YARD.

Monday the Great Sale Starts—69c and 79c the yard.

**THE VERY LATEST and CHOICEST of our WASH GOODS FABRICS REDUCED THIS WEEK.**  
19c yard for Embroidered Batiste worth 35c and 45c yard.  
And such an array, why it's like a peep into a flower garden, so cool and fresh are they. Delicate tans with pretty light green floral designs, exquisite combinations possible only in dainty sheer wash fabrics and exceedingly reasonable at 35c and 45c the yard. This week they will quickly go at 19c the yard. Beautiful Imported Wash Fabrics Selling regularly at 75c to \$1 per yard. This Week 59c a yard.  
This elegant assortment comprises our high grade wash fabrics, the most beautiful collection of summer dress requisites ever displayed in the city. Hundreds of dainty patterns to select from, the prettiest and choicest the foreign markets afforded. Tempting indeed are these beautiful creations and when you consider the price, they become doubly tempting, 59c the yard.

**Here we mention a few of the kinds:**  
Silk—Grenadines—Silk and wool illusion—Bourette voiles—Jacquard bengaline—Amure laine—Bayadere—Fancy stripe and mingled mohairs—Panamas—Crepe de Paris—Silk grenadines—Melange mixtures—Velling—Nappe voile—Striped mohairs—Checked mohairs—Seeded mohairs—Voiles—Silk and wool aolians—Mohelaine crepe—Readona crepe—Poplins—Sicilians—Check crepe voile—Jacquards and all the rest of this season's conceits in summer dress goods fabrics. Values from \$1.50 to \$5.50 per yard.

\*\*\*\*\*  
**In the Notion Aisle**  
**NECK CHAINS**  
In amber, garnet, jet and pearl, and all kinds and sizes of beads—Monday and week—  
The 65c-75c kinds for 40c each  
The 35c-45c kinds for 32c each  
**Fancy Silk and Leather Belts**  
All the latest novelties, and also handsome plain effects. There is a large assortment of these to choose from and you surely can find one to suit your fancy. We will divide them into two lots—  
The 35c and 40c kinds to go for 19c each.  
The 65c, 75c and 85c kinds for 50c each.  
\*\*\*\*\*

**From Dress Trimmings Dept.**  
Liberty silk and chiffon pleating, six to nine inches in width, for trimming summer dresses—and worth \$2.00 to \$3.50 per yard—  
**To Close at \$1 the Yard.**  
**BLACK DRAPERY NET, 63c THE YARD**  
Four pieces in this lot, correct for trimming waists and dresses, and always sold for \$1.00, \$1.25, but to close them out 63c will be the price. Black spangled net allovers for dress trimmings, regularly sold at \$2.00 to \$3.50 per yard—  
**This Week to go at Half Prices.**

**Dainty Hand-Embroidered Center Pieces**  
**98c Each**  
These are little beauties, embroidered in colored silk with lovely floral designs and scroll border in white silk. Would be swags at \$1.50 each, but as a Monday Special 98c takes the choice.

**1000 Pieces of Elegant Cut Glass**  
We have just received this beautiful collection of genuine cut glass and will display it in the Brie a Brae store. The richest effects and the truest patterns are found in this assortment and those thinking of giving wedding presents would do well to see this display. The prices are marked way under the values, and pieces ordinarily selling for \$2.50 up to \$25.00 will be marked from \$1.50 to \$15.00.

**The Men's Corner**

You'll be interested in these shirts—they just came in and are right up-to-the-minute in every sense of the phrase—the nobbiest line of soft shirts you ever glanced over, and we will be proud to show them to you. Made of the best summer materials, in plain colors, neat stripes and dots, and also plain white with pleated bosoms. These shirts qualify with garments selling everywhere at \$1.50 and \$1.75 each, but to encourage buying at our Mens Store we sell them at \$1.25.  
A few of those fine Madras shirts left, mostly in dark colors, in neat patterns—Coat style and cuffs attached, and selling usually at \$2.50.  
**To Close at \$1.75 Each.**

**Rubber Gloves, Worth \$1 a Pair; House-Cleaning Special, 75c Pair**  
The best protection for the hands during the housecleaning season, and also indispensable to the housewife whose daily task is "doing the dishes." Seamless rubber, and will save quarts of hand lotions and salves.  
**Sateen Skirts, \$2.45**  
A beautiful assortment of blue, brown, green and black, with deep sunburst flounce.

**A Tip from the Busy Basement.**  
  
A beautiful assortment of pressed-cut glassware. The nearest approach to the genuine ever produced. Possesses all the brilliancy, weight and exclusiveness of design found in the genuine, and the prices—well, come and see for yourself.  
**Dinner Sets Worth \$20; Special \$10.48**  
Sets of 100 pieces, in elegant new designs and patterns, filled-in decorations and nicely traced in gold. The best English semi-porcelain. See these and many other items of interest in our "Well lighted, perfectly" equipped BASEMENT.

**After the Great Shoe and Oxford Sale of Last Week**  
We find three styles of Wright & Peters' Oxfords which for some reason did not move very rapidly. These in tan and dull finish calfskin, and worth \$4.00 a pair. To move them quickly—  
Monday, your choice \$2.95.  
**Misses' and Children's School Shoes, \$1.95**  
These are unusually good values in solid oak soles, in light or heavy weight, for school or dress. Sizes 8 to 11 and 11 1/2 to 2.

**DEMONSTRATION of the MARGUERITE POMPADOUR**  
(Opposite Exchange Desk.)  
Has nature been ungenerous or has sickness robbed you of woman's greatest glory? If so, the demonstration progressing in our store will be of great interest. The Marguerite Pompadour is the latest fad—a boon to those with heavy hair, making a cool, light coiffure, and adding all the lacking fullness and grace to the less ample growth.  
Made of 18-inch wavy hair woven over a light flexible steel spring, and will remain in place without the use of hairpins.  
**All our Natural Wavy Hair Switches Greatly Reduced**  
The finest line of high class hair goods ever seen in the west—guaranteed natural wavy. "The more they're washed, the more they wave."  
Only the best in this line. Will close them out at great reductions. Straight hair switches priced from \$1.50 up.  
A fine line of these goods.

**The Underwear Section.**  
Women's long or short-sleeved vests and ankle or knee length drawers, in fine Swiss ribbed fabric—  
**Monday, 3 for \$1.**  
Women's lisle thread vests in long sleeve or sleeveless styles; also ankle or knee length drawers—  
**Monday, 50c each.**  
Women's fancy hose in gauze lisle, cotton lace, boot or all-over lace in colors tan or black—  
**Monday, 50c pair.**

Walker Brothers Dry Goods Co.

Walker Brothers Dry Goods Co.

Walker Brothers Dry Goods Co.